



2007 DUCKHORN VINEYARDS THE DISCUSSION ESTATE GROWN NAPA VALLEY RED WINE

Over 30 years in the making, The Discussion is the ultimate expression of the depth and complexity of our world-class estate program.



95 Points!

Composition: 60% Cabernet Sauvignon, 40% Merlot	Market Trends/Opportunity: >\$20 category +13%.
Winemaker: Bill Nancarrow	Availability: Limited
Appellation: Napa Valley	SRP: \$115
Winemaking: Over three decades ago, before crafting their first vintage, the Duckhorns and their winemaker had a passionate discussion. Though they debated making a cuvée, they chose to focus on varietal wines. Even so, Duckhorn Vineyards has always remained fascinated by the blend of varietals from Napa Valley. The Discussion represents the pinnacle of the Duckhorn Vineyards portfolio and the ongoing dialogue that defines great winemaking.	Tasting Notes: This vintage celebrates the timeless union of Cabernet Sauvignon and Merlot to achieve a wine that is rich, complex and harmonious. Refined aromas of mulberry, hazelnut, leather, cedar, tobacco and spices give way to rich flavors of blueberry, black plum, cassis, clove and chocolate. Given time, these flavors evolve gaining depth and complexity, while developing warm, earthy tones and hints of toasted coconut.
Key Accolades: v07 95 Pts./Cellar Selection, <i>Wine Enthusiast</i> . v07 93 Pts., <i>Wine Spectator</i> . v07 92 Pts., <i>California Grapevine</i> . v06 93 Pts., <i>Wine Spectator</i> . v06 96 Pts., <i>Wine Enthusiast</i> . v06 91 Pts., <i>Connoisseurs' Guide</i> . v06 90 Pts., <i>Wine & Spirits</i> .	Recommended Pairings: Piave Vecchio, Aged New York Strip, Prime Rib
UPC: Bottle: 669576 018613 Case: 60 669576 01861 7	Marquee Accounts: Ruth's Chris, Greystone the Steakhouse, Mel and Rose.
SCC: 100669576018611	Formats Available: 750ml, 1.5L
TTB Approval: 09306000000021	Alcohol: 14.5%